

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	24 Februa	ry 2021	
	DAY	Month	YEAR
Requested by:	Kevin Varg	as, Constituent Liaison	
1	NAME	Position	N
Transmitted by:			
		Field Office Executive Review Unit	
	NAME	Position	N
Were electronic files sent?			
YES ☑	$No \square$		
How many people are curre	ntly being co	horted/quarantined due to sickne	ess?
Number of people currently	cohorted/que	arantined due to sickness:	0
FORMAL COUNTS: 2.8	V. A.		
How many people were mo	st recently fo	rmally counted in this facility?	
Number of people m	ost recently f	formally counted in the facility:	219
How many people formally	counted in th	nis facility describe themselves a	s the following gender?
Female: 13			
<i>Male:</i> 206			
Nonbinary: ()		
Prefer not to say:	0]	

How many people formally counted in this	facility describe themselves as transgender?
Number of people that describe the	
How many people have been brought into t	the facility this week?
Number of people brought into the j	facility this week: 8
How many people have left the facility this	s week?
Number of people who left the facili	ity this week: 9
How many people and where did those who	o left the facility go?
Released into community: unknown	wn
Formally removed from the United	States: unknown
Moved to other facility: unknow	wn
Other: unknov	vn
How many people are currently being hous	sed in the Annex?
Number of people who are being ho	
Female: 12	
<i>Male:</i> 63	
COVID-19 CONFIRMED CASES*:	This week: Total to date since March 30, 2020:
Positive Tests in GEO Facility:	0 219
ICE Detainees under COVID monitoring:	12 185
ICE Employees:	0 2
GEO Employees:	0 123
DOCUMENTS RECEIVED:	*See Supplemental Notes
Daily Kitchen Opening and Closing	
RECEIVED Deily Foods Production Service Po	NOT RECEIVED □
Daily Foods Production Service Received	NOT RECEIVED □
Temperature Logs	NOT RECEIVED
RECEIVED ☑	Not Received \square
Law and Leisure Library Logs	
RECEIVED ☑	Not Received \square
Medical Staffing Update **Received ✓**	Not Received □

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

SUPPLEMENTAL NOTES:

Request for information made on February 22, 2021. All population numbers current as of February 26, 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of February 24, 2021:

- 1- Health Services Administrator
- 1- Medical Doctor
- 2- PAs
- 14 RNs*
- 9 LPNs
- 2- Psychologist
- 1- Licensed Clinical Social Worker
- 3- Medical Records Clerks
- 1- X-ray Technician
- 4- Telepsychiatrists
- 2- Dentists (part-time; 40 hours/week total)
- 1- Dental Assistant

		-																			-						
**	-		-	-	-	-	-	-	-	-	-	-	-	-	-	-	-		-	-	-	-		-	-	-	-
	_	-		-	-	-	-	-		_	_	-	-			-	-	-	-	-	-	-	-	-		-	-
									-	-																	-

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

Logs provided for February 16, 2021- February 20, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to three detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 UPDATES: Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases this week amongst the staff (GEO and ICE). They have also reported zero (0) positive cases this week amongst the detainees (USMS and ICE).
Official COVID-19 statistics for ICE facilities is provided via ICE.gov. The numbers in this report are accurate as of February 26, 2021
Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of February 26, 2021
Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

5/15/2020	vanificial kirklin deriffenne over	CYCLE 1 WEEK-AT-A-GLANC						
BREAKFAST	LUNCH	DINNER						
Dry Cereal	Chicken Leg Quarter	Fideo w/ Meat Sauce						
Scrambled Eggs	Cream Gravy	Green Beans						
Diced Potatoes	Whipped Potatoes	Tossed Salad						
Tortilla	Carrots & Peas	Dressing						
Salsa	Pinto Beans	Garlic Bread						
Margarine	Margarine	Fruit						
Sugar	Fruit Cobbler	Fortified Sugar Free Beverage						
Coffee	Fortified Sugar Free Tea							
Milk 2 %								
Dry Cereal	Stir-Fry	T-Ham Macaroni Cheese Casserole						
French Toast	Mixed Vegetables	Beans						
Syrup	Rice	Cabbage						
Turkey Sausage	Tossed Salad	Cornbread						
Margarine	Dinner Roll	Margarine						
Sugar	Margarine	Brownie						
Coffee	Fortified Sugar Free Tea	Fortified Sugar Free Beverage						
Milk 2 %	Dressing	-						
Farina	Beef and Bean Burrito	Polish Sausage						
Coffee Cake	Spanish Rice	Refried Beans						
Turkey Sausage		Grilled Potatoes						
	•	Salsa						
		Tortilla						
•		Peaches						
	-	Fortified Sugar Free Beverage						
	•	i Ordined Obgar I fee Deverage						
	Y-10-10- 10-10-	Chicken Patty						
		Green Beans						
	· ·	Corn						
· ·	•							
·		Potatoes						
	•	Margarine						
_		Roll						
		Fortified Sugar Free Beverage						
		Tuna Salad						
		Potato Wedges						
•	1 111401 01 0111111	Mixed Vegetables						
		Shredded Lettuce / Dressing						
-		Bread						
-	Shredded Cheese	Ketchup						
	Tortillas	Yellow Cake						
MHk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage						
Dry Cereal	Chicken Salad	Salisbury Steak						
Fried Eggs	Vegetarian Beans	w/ Gravy						
Bread / Margarine	Corn Salad	Rice						
Fresh Fruit	Lettuce	Greens						
Jeily	Bread	Salad w/ Dressing						
Sugar	Pineapple Cake	Cornbread						
Coffee	Fortified Sugar Free Tea	Margarine						
Milk 2 %		Fortified Sugar Free Beverage						
Oatmeal	Turkey Ham, Sliced	Beef and Bean Burrito						
Scrambled Eggs	Potato Salad	Spanish Rice						
Creamed Meat Gravy	Colesiaw	Refried Beans						
Diced Potatoes	Lettuce	Salsa						
Biscult	Onion Slice	Lettuce						
Margarine	Bread	Dressing						
-		*						
Sugar Coffee	Salad Dressing Mustard	Cheese Cake						
	BREAKFAST Dry Cereal Scrambled Eggs Diced Potatoes Tortilla Salsa Margarine Sugar Coffee Milk 2 % Dry Cereal French Toast Syrup Turkey Sausage Margarine Sugar Coffee Milk 2 % Farina Coffee Cake Turkey Sausage Fruit Sugar Coffee Milk 2 % Margarine Cream of Rice Pancakes Syrup T-Ham, Sliced Margarine Sugar Coffee Milk 2 % Oatmeal Scrambled Eggs Cream Gravy Biscuit Margarine Sugar Coffee Milk 2 % Dry Cereal Fried Eggs Bread / Margarine Fresh Fruit Jelly Sugar Coffee Milk 2 % Oatmeal Scrambled Eggs Cream Gravy Diced Potatoes	Dry Cereal Scrambled Eggs Cream Gravy Diced Potatoes Tortilla Carrots & Peas Salsa Margarine Sugar Fruit Cobbler Coffee Fortified Sugar Free Tea Mik 2 % Dry Cereal Farita Sugar Frint Cobbler Coffee Fortified Sugar Free Tea Mik 2 % Dry Cereal Frinch Toast Margarine Sugar Frinch Toast Mixed Vegetables Syrup Rice Turkey Sausage Margarine Dinner Roll Sugar Margarine Coffee Fortified Sugar Free Tea Mik 2 % Dressing Farina Beef and Bean Burrito Coffee Cake Turkey Sausage Hominy Fruit Salsa Sugar Cheese Coffee Cormbread / Margarine Fortified Sugar Free Tea Mik 2 % Tossed Salad Dressing Fruit Salsa Sugar Cheese Coffee Cormbread / Margarine Fortified Sugar Free Tea Mik 2 % Tossed Salad / Dressing Fortified Sugar Free Tea Cream of Rice Pancakes Grilled Onlons & Bell Pepper Syrup Spanish Rice T-Ham, Siliced Margarine Garden Salad/Dressing Refried Beans Griffee White Cake / Iced Mik 2 % Fortified Sugar Free Tea Cream Gravy Pinto Beans Biscuit Salsa Margarine Shredded Cheese Corm Cream Gravy Pinto Beans Biscuit Salsa Margarine Shredded Cheese Tortillas Fortified Sugar Free Tea Dry Cereal Chicken Salad Fried Eggs Corm Cream Gravy Pinto Beans Biscuit Salsa Margarine Shredded Cheese Tortillas Fortified Sugar Free Tea Dry Cereal Chicken Salad Fried Eggs Portofied Sugar Free Tea Dry Cereal Chicken Salad Fried Eggs Portified Sugar Free Tea Dry Cereal Chicken Salad Tree Fea Tea Dry Cereal Chicken Salad Tree Fea Tea Dry Cereal Chicken Salad Corm Salad Fried Eggs Portified Sugar Free Tea Dry Cereal Chicken Salad Corm Salad Fried Eggs Portified Sugar Free Tea Dry Cereal Chicken Salad Corm Sa						

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291 Corporate Manager Food Service Menu Systems/Dietitian







Secure Services™

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 21-21				Time	: AN	1 Time	F1 :	30 p	PM
Shift Checklist	Al	M	PN	Л		Comme	nts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		V							
Workers reported to work, no open sores		/		1					
no skin infections			/						
no diarrhea									
Kitchen is in good general appearance		'		1					
All kitchen equipment operational & clean		V		/					
All tools and sharps inventoried		1							
All areas secure, lights out, exits locked				/					
DISH MACHINE		Гетр	eratur	e	Wash 150+	Rinse 18	+0		
Temperature according to manufacturer's specifications			Break	fast	1.58	18			
and chemical agent used in Final Rinse			Lune	ch	151	1900			
			Dinn	er	135	188			
POT and PAN SINK		Гетр	eratur	e	Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used			Break	fast	112	115		200	PPM
			Lune	h	112	112		ans	Spm
			Dinn	er	112	iio		20	
FREEZER and WALK-IN	Те	mper	ature		Freezer 0°F or below	Walk-in 35-40 °F		lk-in 2 40 °F	
Record temperatures, Freezer and Walk-ins				AM	-10.5	36.4	36	5	
Record temperatures, Freezer and Walk-ins				PM	-10.1	36	38	3.1	
DRY STORAGE	Tempe	eratur	e 45-	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM_	70	70			
Water Temps & Handwash Areas	AM 105-120	- 1	PN 105-12	20 °F					
6/1	115		112		\supset	3			

Signature, Cook Supervisor (AM)

02-21-21 DATE

Signature, Cook Supervisor (PM

FOOD SERVICE MANAGER





Secure Services

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 2/20/2021	_	Time: 0300 AM Time: 700 PM PM Comments											
Shift Checklist	Al		-	Y	Comments								
	No	Yes	No	Yes									
All areas secure, no evidence of theft		/	10.3		ALL FOOD PRODUCT HAS								
Workers reported to work, no open sores					BREN REMOVED FROM WALK-IN AND FOT IN WALK-IN 2								
no skin infections					AND FUT IN WIRLK-IN 2								
no diarrhea													
Kitchen is in good general appearance		X		X									
All kitchen equipment operational & clean		X		X									
All tools and sharps inventoried		X		×									
All areas secure, lights out, exits locked				×									
DISH MACHINE	1	Cemp	eratui	·e	Wash 150+	Rinse 18	0+						
Temperature according to manufacturer's specifications			Break		157	187							
and chemical agent used in Final Rinse			Lun		155	85							
			Dinn	er	154	196							
POT and PAN SINK	1	Cemp	eratui	e	Wash 110 °F+	Rinse 110	°F+	200 p	рm				
Final Rinse Temps determined by chemical agent used			Breakfast		110	210		200	nnn				
			Lunch		112	いう		200					
			Dinner		110	110		200	PPM				
FREEZER and WALK-IN	Te	mper	ature		Freezer 0°F or below	Walk-in		lk-in 2	1				
Record temperatures, Freezer and Walk-ins				AM	-124	35-40 °F		40 °F					
Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins				PM	-129	Werlcorde		6.96					
DRY STORAGE	Tempe	ratur	o 45_9		Spice Room	Store Rm	74	0.0					
Record temperatures Dry Storage Areas	Tempe	Iatui	U 45-0	AM	67	67							
Record temperatures, Dry Storage Areas				PM	65	64							
Record temperatures, Dry Storage Areas				T 14T	W h	10-1							
Water Temps & Handwash Areas	AM		PN	1									
*	105-120	°F	105-12	20 °F									
	113		120										

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





Secure Services™

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 2/19/702/ Shift Checklist	A	M	PN		05/60 AN	Comme	ents		
Silit Cilevinis	No	Yes	No	Yes					
All areas secure, no evidence of theft		V			ALL PRODU	ICT MOVE	n F	Rom	
Workers reported to work, no open sores				/	WALK-IN T				
no skin infections	$\mid \; \; \rangle$,						
no diarrhea	/	1							
Kitchen is in good general appearance		1	(×					
All kitchen equipment operational & clean		1		×					
All tools and sharps inventoried		/		X					
All areas secure, lights out, exits locked	拉克克			×					
DISH MACHINE		Temp	eratur	re	Wash 150+	Rinse 18	30+		
Temperature according to manufacturer's specifications			Break	fast	165	183			
and chemical agent used in Final Rinse			Lune	ch	156	182			
			Dinn	ner	160	180			
POT and PAN SINK		Temp	eratur	re	Wash 110 °F+	Rinse 110	°F+	200 p	рm
Final Rinse Temps determined by chemical agent used			Break	fast	110	110		100	
			Lunch Dinner		112	115			PPM
					1100	112		2000	
FREEZER and WALK-IN	T	emper	ature		Freezer 0°F	Walk-in		lk-in 2	
					or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-12.9	Work order	3	5.7	
Record temperatures, Freezer and Walk-ins				PM	-12.6	38.17n	55	.0	
DRY STORAGE	Temp	eratur	e 45-		Spice Room	Store Rm	-		
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM_	65	64			
	AN	1	PN	vī				A	
Water Temps & Handwash Areas									
Water Temps & Handwash Areas	105-12		105-12	20 °F					

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM),

2.20.21

FOOD SERVICE MANAGER





Secure Services M

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7.18		Time: 0250 AM Time: 1736 PM									
Shift Checklist	AM	Pl	/I		Comme	ents					
	No Ye	s No	Yes								
All areas secure, no evidence of theft				ALL PRODU	ALL PRODUCT MOVED F.						
Workers reported to work, no open sores		N	4	WALKIN -							
no skin infections		\rightarrow									
no diarrhea											
Kitchen is in good general appearance	×	~	X								
All kitchen equipment operational & clean	\ \ \ \ \	^	X								
All tools and sharps inventoried	X		X								
All areas secure, lights out, exits locked		TO THE	X								
DISH MACHINE	Tem	peratur	e	Wash 150+	Rinse 18						
Temperature according to manufacturer's specifications		Break	fast	1-51	187						
and chemical agent used in Final Rinse		Lune	h	155	188						
		Dinn	er	153	184						
POT and PAN SINK	Tem	peratur	e	Wash 110 °F+	Rinse 110	°F+	200 p	pm			
Final Rinse Temps determined by chemical agent used		Break	fast	110	110		78	Dany			
		Lune	h	112	115		\mathcal{A}^{γ}	DOOU			
		Dinn	er	114	115		7000	dom			
FREEZER and WALK-IN	Tempe	erature		Freezer 0°F	Walk-in	Wal	k-in 2	14			
A ALLANDASAN WAR VIA AMAR AN V				or below	35-40 °F		40 °F				
Record temperatures, Freezer and Walk-ins			AM	-10.9	43.3	-	7.9				
Record temperatures, Freezer and Walk-ins			PM	-11. Z	46.0	38	3.5				
DRY STORAGE	Temperatu	ire 45-	80 °F	Spice Room	Store Rm	7					
Record temperatures Dry Storage Areas			AM	68	68						
Record temperatures, Dry Storage Areas			PM	GG	68						
						un	des	^			
Water Temps & Handwash Areas	AM	PN	1			me	una	ehan			
•	105-120 °F	105-12	20 °F								
	(28	120)								

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





Secure Services™

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7-17.2(I 41	AT.	Di		1	AM Time: 1725PM Comments						
Shift Checklist	Al		PN			Comme	ents		_			
	No	Yes	No	Yes								
All areas secure, no evidence of theft		7				PRODUCT MOVED FROM						
Workers reported to work, no open sores	\rightarrow	1	1/1	A/	WALK IN	76 WAG	KIN	1				
no skin infections		X	\rightarrow					LAC				
no diarrhea		X	/	\rightarrow				10				
Kitchen is in good general appearance		X		X								
All kitchen equipment operational & clean		K		X								
All tools and sharps inventoried		4		X								
All areas secure, lights out, exits locked		7/8		X								
DISH MACHINE	Temperature				Wash 150+	Rinse 18						
Temperature according to manufacturer's specifications	Breakfast				152	182						
and chemical agent used in Final Rinse			Lunc	h	162	183						
			Dinn	er	160	180						
POT and PAN SINK	7	erature		Wash 110 °F+	Rinse 110	°F+	200 p	pm				
Final Rinse Temps determined by chemical agent used			Break	fast	110-	//(700	DAN			
			Lunch		115	1160		200	DON			
			Dinn	er	112	116		700	BON			
FREEZER and WALK-IN	Te	mper	ature		Freezer 0°F	Walk-in		lk-in 2	11			
					or below	35-40 °F	-	-40 °F				
Record temperatures, Freezer and Walk-ins				AM	-11.9	78.7	ک.	8.3				
Record temperatures, Freezer and Walk-ins				PM	-11'3	43.4	3	1.0				
DRY STORAGE	Tempe	ratur			Spice Room	Store Rm	\					
Record temperatures Dry Storage Areas				AM_	65	68	1					
Record temperatures, Dry Storage Areas				PM	65	<u>G8</u>	\perp					
Water Temps & Handwash Areas	AM		PM	<u></u>		mouten	an	ce ai	ver			
11 mont I Amelia on Trommall more 131 amil	105-120		105-12			an m	cr	char	ndis			
	17.6		120			move		₩				

Signature, Cook Supervisor (AM)

DATE

Signature Cook Super Cor (PM

FOOD SERVICE MANAGER





Secure Services

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 2/16/2021			Time	:0300 AN	1 Time	:17	30 F	PM	
Shift Checklist	AN	N	PI	M		Comme	nts		
	No	Yes,	No	Yes					
All areas secure, no evidence of theft		$\overline{}$	HEIR						
Workers reported to work, no open sores									
no skin infections		/							
no diarrhea			1						
Kitchen is in good general appearance		X		X					
All kitchen equipment operational & clean		X		X					
All tools and sharps inventoried		X		X					
All areas secure, lights out, exits locked				4					
DISH MACHINE	T	emp	eratui	·e	Wash 150+	Rinse 18	80+		
Temperature according to manufacturer's specifications			Break	fast	165	182			
and chemical agent used in Final Rinse			Lun	ch	172	181	(
			Dinn	er	163	191			
POT and PAN SINK	Γ	`emp	eratur	·e	Wash 110 °F+	Rinse 110	ole+	200 p	pm
Final Rinse Temps determined by chemical agent used			Break	fast	110	111		200	ppm
			Lune	ch	119	115		20	PM
			Dinn	er	110	120		200	PPM
FREEZER and WALK-IN	Tei	mper	ature		Freezer 0°F or below	Walk-in 35-40 °F		k-in 2 40 °F	, ,
Record temperatures, Freezer and Walk-ins				AM	-12.1	378		79	
Record temperatures, Freezer and Walk-ins				PM	-109	380	29		
DRY STORAGE	Tempe	ratur	e 45-	80 °F	Spice Room	Store Rm		•	
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM	64	65			
, ,									
Water Temps & Handwash Areas	AM		PN	1					
	105-120	°F	105-12	20 °F					
	170		120	/		j.			
				_					

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

rev 02/2020 mps





Secure Services ***

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 2 15 2021				Time	: AN	M Time	: 14	Sa	PM
Shift Checklist	A.	M	Pl	M		Comme		0	
	No	Yes	No	Yes					
All areas secure, no evidence of theft		1	1 8 B	TO SE					
Workers reported to work, no open sores				1					
no skin infections			/						
no diarrhea		4							
Kitchen is in good general appearance		V		×					
All kitchen equipment operational & clean		レ		×	,				
All tools and sharps inventoried		1		×					
All areas secure, lights out, exits locked				X					
DISH MACHINE		Гетр	eratur	·e	Wash 150+	Rinse 18	80+		
Temperature according to manufacturer's specifications			Break	fast	155	182			
and chemical agent used in Final Rinse			Lunc	ch	156	181			
		145	-						
POT and PAN SINK	7	Гетр	eratur	e	Wash 110 °F+	Rinse 110	°F+	200 I	pm
Final Rinse Temps determined by chemical agent used			Break	fast	112	115			PPM
			Lunc	ch	111)	112		200	MAG
			Dinn	er	110	111		er -	1
FREEZER and WALK-IN	Te	mper	ature		Freezer 0°F or below	Walk-in 35-40 °F		lk-in 2 -40 °F	
Record temperatures, Freezer and Walk-ins				AM	-10.5	374	3-	7.3	
Record temperatures, Freezer and Walk-ins				PM	-12.3	37.9	39	7.3 1.4	
DRY STORAGE	Tempe	ratur	e 45-8	30 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM	64	64			
Water Temps & Handwash Areas	AM		PN	1					
	105-120) °F	105-12	20 °F					
1	115		131	1					
							1	,	

ignature, Cook Supervisor (A)

DATE

Signature Cook Supervisor (PM)

FOOD SERVICE MANAGER

GEO Aurora ICE 3130 N. Oakland St

	remperature °E
A-1 A-2 A-3 A-4	73.60 73.12 70.11 71.60
B-1 B-2 B-3 B-4	73.51 72.81 72.31 72.31
C-1 C-2 C-3 C-4	72.22 72.02 70.00 72.31
E-1 E-2	73 91 73.12
D-1	71 12
ISOLATION	71.41
PATIENT ROOM	71 12
INTAKE/RECEIVING	69.80



Monday, Feb. 22, 2021 195 Aurora Detention Center North Building 3130 Oakland St.

Temperature Log

Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
2-22-21	A-1		104,2						
1	A-2		104,2						
	A-3		104.2						
	A-4		104.2						
	B-1		164.3						
	B-2		64.2						
	B-3		104,3						
	B-4		10411						
	C-1		104,2						
	C-2		104.3			(t			
	C-3		104.3						
	C-4		104.4						
	D-1		1041)				N/A	N/A	N/A
	D-2		13.				N/A	N/A	N/A
	E-1		10 4.1				N/A	N/A	N/A
	E-2		1041						
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

ROOM 542	540	538	536	534	523	522		Tub Room	
			Name:				Date:		
	howers Tem	perature	Log						
Write Leg	ibly								
PRINT	: 5 eur	n Hyns	9		SIGN:	9	~		
	Intake	N/A			N/A	N/A	N/A	N/A	N/A
	Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street Aurora, CO 80010

Date: Monday, February 22, 2021

	Unit	AIR	WATER/sink	Shower #1	Shower #2
2.22	2) South-A	73.9	104.1		
	South-B	71,9	104.1		
	South-C	71,7	104.1		
	South-D	unoccupie	el e		
	South-E	74,3	104,2		
	South-F	72.5	104,2 occuped 104.1		
	South-G	73.3			
	South-L	73.1	104.1		
	South-M	73.2	104.1		
	South-N	71,3	1042		
	South-X	74,5	104.2		
	South-Y	73. 3	109.1		
	South-Z	underpred			
	South SMU	727	105.3		
	South SM - Shower 3				
	MED ISO- Room 1	N/A		N/A	N/A
	MED ISO- Room 2	N/A		N/A	N/A
+	MED ISO- Room 3	N/A		N/A	N/A
٧	MEDICAL				

PRINT:	Scan	Hanson	SIGN:	De R
Write Legibly			~	

Temperature is taken with a Fluke Mod 52 Digital Thermometer